

Sretan Uskrs!

THE KALIFORNSKI



NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION
P.O. BOX 226 - WATSONVILLE, CA. 95077
(A NON-PROFIT - NON-RELIGIOUS & NON-POLITICAL ORGANIZATION)

EDITORS:

AGNES GOSPODNETIĆ MIFSUD
NINA MATULICH

SPRING 2013

Happy Easter





PRESIDENT'S MESSAGE



Hello Members!

At the December 8, 2012 Christmas Dinner, 131 people attended, including 3 takeouts and 1 child. This made for a great time, especially with S.A.C.O. member Herb Lundin playing his accordion.

Many thanks go out to the helpers ~ Nina Matulich on reservations, Helen Marinovich Ukestad and Norma Hansen on selling raffle tickets, Mary Marinovich Siefke on selling drink tickets, Agnes Gospodnetic Mifsud on dessert serving and table decorations and Steve Belick calling out raffle numbers.

Thanks also go out to the bartenders, John Vodanovich and Ted Nizenkoff.

Our next S.A.C.O. event will be April 6, 2013 at the Watsonville Woman's Club ~ it will be a lamb dinner not to be missed!

Thank you,

Steve Belick

S.A.C.O. OFFICERS

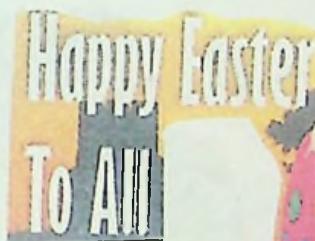
President ~ Steve Belick

Vice-President ~ Peter Kovacich

Treasurer ~ Agnes Gospodnetic Mifsud

Recording Secretary ~ Linda Wathen Espejo

Financial Secretary ~ Nina Matulich



CALENDAR



S.A.C.O. COMING EVENTS 2013

APRIL 6, 2013 ~ Saturday ~ Lamb Dinner

JULY 7, 2013 ~ Sunday ~ BBQ Picnic at Corralitos Padre Park

DECEMBER 7, 2013 ~ Saturday ~ Christmas Dinner



UPCOMING EVENT IN SAN FRANCISCO

APRIL 28, 2013 ~ FESTIVAL OF THE MANDOLINS

This event will be held at the Croatian American Cultural Center-Slavonic MBS ~ 60 Onondaga Avenue, San Francisco, CA (near Alemany Blvd. & Balboa BART) For more information, call: 510-649-0941 or visit: www.croatianamericanweb.org



Gretan Uskrs!





REMINDER OF S.A.C.O. DUES



There are several members who have not paid their S.A.C.O. annual 2013 dues. Please pay soon if you wish to continue your membership.
Annual dues are:

SINGLE	\$15.00
FAMILY	\$20.00

Please MAKE CHECK PAYABLE TO S.A.C.O. and MAIL to:

NINA MATULICH
535 MCKENZIE AVE
WATSONVILLE, CA 95076



THANK YOU!

WELCOME NEW S.A.C.O. MEMBER

Valerie Capitanich
New Orleans, Louisiana
(born in Watsonville, CA)

IN MEMORIUM

WILLIAM "BILL" MIFSUD
74 years ~ December 20, 2012 ~ Hollister, CA
Husband of Pauline
Father of sons, Bill II & Mike
daughters, Christina & Catherine
Grandfather of Max, Monica, Marcus & Lorenzo
Brother of Mike, Ron, Gerry, Fr. Jim & George



SHARON KAY NIZENKOFF
67 years ~ February 9, 2013 ~ Corralitos, CA
Wife of Ted
Mother of sons Erik & Alex



CORRESPONDENCE



Hi Nina,

I am sending in my dues for 2013. Boy, time does fly by.
I really miss the times when we all got together. It's good to hear news
from Watsonville, it brings back a lot of memories. I wish you all a
Happy New Year. Keep up the good work.

Carole Gospodnetich
Starksville, MS

Nina,

Enclosed ~ my dues for 2013. I have enjoyed every one of the dinners
and the picnic that I have attended. I have already marked my
calendar for the 2013 events.

Thanks,

Frances Heick



Happy New Year Nina ~

I look forward to receiving the newsletter and staying connected with
my home town.

Thank you,

Valerie Capitanich
New Orleans, LA



SRETAN-USKRS

Hi Nina,

I'm happy to be a member of your great organization ~ I truly enjoy the
newsletter I receive. They are very informative and most enjoyable.
Happy New Year,

Marie Ostoja Lucas
Sacramento, CA

*** Thanks for the great newsletter. Looking forward to the barbecue
this summer.

Patsy R. Mills
La Selva Beach, CA





CORRESPONDENCE ~ Continued

S.A.C.O.

Sretna Nova Godina 2013 zeli vam

Mandina Tudor

Palm Desert, CA

*** *I enjoy reading the Kalifornski!!*

Kathy Moe

San Jose, CA

*** *Totally enjoyed the Winter issue of the "Kalifornski"*

Anne (Lukrich) & Ken Dobler

Watsonville, CA



DESSERTS

Norma Hansen

Karen Belick

Mary Marinovich Siefke

Lillian Jercich Nielsen

Christina Justus

Pat Gospodnetich Solano

Deborah Davis

Teresa Del Piero

Helen Barbora McAbee

Valerie Rusconi



Christmas Dinner

December 8, 2012

Ethlyn Miller

S.A.C.O.

Janey Leonardich

Helen Marinovich Ukestad

Geri Anne Simmons

Cathy Pekoch Schimpeler

Carol Harris

Frank Harris

Slavica Kusanovich Zalac

Betty Glavinic Jones



PRIZES



Christmas Dinner
December 8, 2012



*Sue Bloom
S.A.C.O.
Anne Lukrich Dobler
John Vodanovich
Bob Leonardich
Lillian Jercich Nielsen
Tom Simmons
Pat Gospodnetich Solano
Hank Schimpeler
Nita Korach Gisdich
Hedy Claus
Ted Nizenkoff
Teresa Del Piero
Nina Matulich
Lynn Hodges
Betty Glavinich Jones
Grace Lettunich Taylor*

*Frances Heick
Norma Hansen
Diane Robey
Steve Belick
Helen Marinovich Ukestad
Christina Justus
Betty Kosovia Bobeda
Nancy Grancich Cavanaugh
Mark Davis
Deborah Davis
Judy Carey Eiskamp
Frances Matulich Osorio
Herb Lundin
Eric Del Piero
Valerie Rosconi
Marguerite Bloom
Ann Backovich*



TO ALL WHO FURNISHED THE DESSERTS AND PRIZES
HVALA PUNO!

Nina Matulich

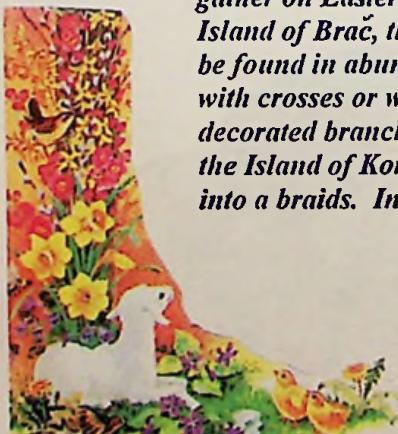


EASTER TRADITIONS OF CROATIA

Drinking of Wine, a custom which originated in the ancient times, is still followed nowadays. Since people believed that wine transformed into blood in the body and made people stronger and healthier, it was recommendable to drink it as much as possible for Easter. There was plenty of wine served on Easter and people used to drink it without water. It is documented that on the Island of Brač, housewives used to prepare cod and cabbage, among other dishes, food that makes people thirsty so that they could drink as much as possible.

One of the oldest traditions is making "klepetaljke" and "cegretaljke" (very similar to rattles and clappers), especially popular in central Dalmatia and the Konavle region. They vary region to region, while those on the Island of Krk are quite interesting: metal plates that hang at the end of a 30cm board produce a strong sound when the device is shaken. In other regions they are made differently; the whole device made a rattling noise when pulled.

Since palms can rarely be found on the Adriatic, people mostly use olive or rosemary branches and flowers. Nevertheless, chronicles from the city of Split show that people used to gather on Easter at the only palm tree in the city, in order to collect palm branches. On the Island of Brač, they used to ship palm branches from the Island of Vis, where palm trees can be found in abundance, and distribute them to the islanders. The branches were decorated with crosses or wreaths made of ribbons and flowers. This skill was so respected that one decorated branch could be exchanged for Easter bread and 20 colorfully decorated eggs. On the Island of Korcula and in the surrounding areas of Šibenik, olive branches were woven into a braids. In Istria, branches were woven into wreaths with crosses.



Happy Easter! Sretan Uskrs!

One of the things that mark Croatian Easter tradition are definitely dyed eggs, home made versions. In Croatia, they are called pisanice, where pisati means to write. This Slavic custom of egg decorating dates back to pagan times. Eggs are a symbol of spring awakening and new beginnings, new life.

The most popular way to dye eggs is to boil a pot of water together with a lot of red onion skins, which will give the eggs orange/red color. You'll find red eggs with a white star or rosette in southern Croatia, especially because of the abundance of red beets and other vegetables. In the Medimurje area, soot would often be mixed with oak to make a dark brown color. Green plants would be used for green dye. Eggs were also colored by being boiled in water with onions, walnuts, roots and herbs. The best known tradition is to use hot liquid wax with the help of pencil-like instruments. You take wax and melt it, dip your pen into the melted wax and draw different patterns on egg shells. Then you cook them in colored water-the wax will melt and leave beautiful designs, while the rest of the eggs will be colored. In order to get their shine, they were polished with vegetable oil before being placed in the basket. The most common phrase put on pisanicas is "Sretan Uskrs", other common decorations are doves, crosses, flowers, traditional designs and other slogans wishing health and happiness.

Finally, there is one more custom related to Easter eggs - the so-called "tuca" (egg fight). Everyone would choose an egg from the basket and would hit it against their adversary's egg. The winner would be the person whose egg remained intact throughout the "fight".

The traditional Croatian cake which is made during Easter is called "pinca" looks similar to the hot cross buns, but made in larger bread-like form. Usually orange and/or lemon zest and dried fruit are added to it. People usually cut the cross on the surface of the cake before baking, it is also made in the form of the braid.



"PINCA" TRADITIONAL CROATIAN EASTER CAKE

Ingredients:

5 cups all purpose flour
2 1/4 tsp. active dry yeast
1/2 cup granulated sugar
7 tbsp. butter, melted
2 eggs
zest of 1 lemon
zest of 1/2 orange

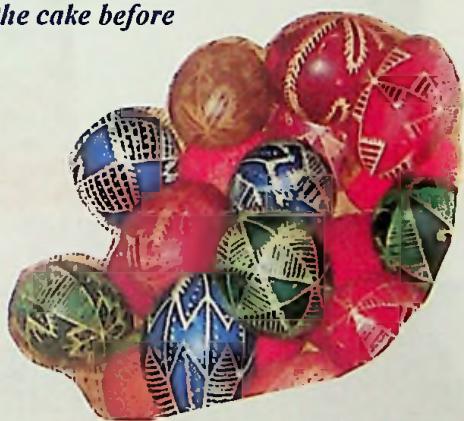
5 oz. warm milk
freshly squeezed juice-1 orange
1 cup dry cranberries
1 egg yolk

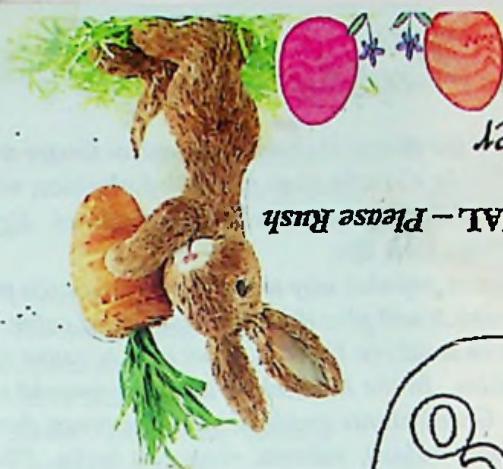
Combine dry yeast with 1 tsp. sugar and 5 oz. warm milk. Let rise for 5 min.
Combine cranberries with orange juice and leave for 1 hour.

Sift flour, add sugar, melted yeast, melted butter, eggs, lemon and orange zest.
Knead until the dough forms, it should be on the soft side. Cover with plastic wrap and let rise for 1 hour.

Drain cranberries and knead them into the risen dough. Divide it into 3 equal parts and roll into long, equal rolls. Entwine them to make a braid. You could also divide the dough into equal pieces and make hot cross buns. Place on baking sheet covered with parchment paper and brush with egg yolk. Let rise for 20 minutes.

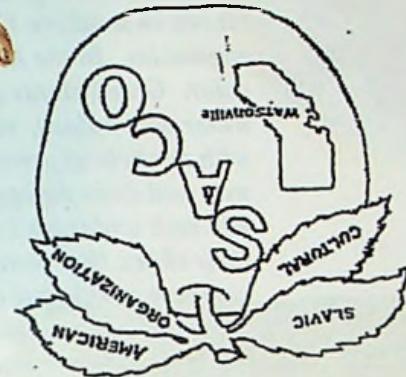
Preheat oven to 350°F and bake the bread for 30 minutes. Let cool. You can sprinkle it with powdered sugar before serving.





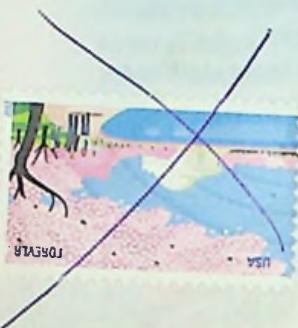
Happy Easter

DATED MATERIAL - Please Rush



Watsonville, CA 95076

Ann Bacikovich
21 Jefferson St.



Watsonville, CA 95077

P.O. Box 226
CULTURAL ORGANIZATION, INC.
THE SLAVIC-AMERICAN



Spomenka Zaninovich
Owner/Broker

DIRECT: 831.840.5519 FAX: 831.763-9730
www.pajarodunes4u.com
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2661 Beach Rd., Bldg. 2, Watsonville, CA 95076

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Happy
Easter!



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